

# ERATH

WINERY

*the Art of Pinot*



APPELLATION  
Chehalem Mountain

VINEYARDS  
Dion

HARVEST  
October 5, 2009

T. A.  
0.61gm/100mL

PH  
3.50

ALCOHOL  
13%

CASES PRODUCED  
180

## 2009 Dion Pinot Gris Rosé

*"Flavors and aromas suggestive of maraschino cherries, ripe strawberries, cranberries, cinnamon and vanilla complete this remarkably full and complex dry Rosé. One of the few wines of this type made in the world; this is an experience you do not want to miss."*

Gary Horner, Erath winemaker

### WINE OVERVIEW

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The Pinot Gris grape contains a significant amount of color in its skins because it is a genetic cousin of Pinot Noir. Traditional Pinot Gris is crafted into white wine by pressing the juice from the grapes to avoid color extraction from the skins. No red wine was added to this Pinot Gris; its beautiful coral/polished copper color and unique flavor profile comes from whole berry fermentation just as we make our traditional Pinot Noir. Fermented dry, the wine receives partial malolactic fermentation while barrel aging surlie in 40% new French oak barrels.

Dion Vineyard was planted more than twenty years ago. Focusing on Pinot Noir and Pinot Gris, Dion is one of the earliest ripening vineyards the North Willamette Valley. The vineyard contains the Laurelwood soil type, a unique soil composed primarily of wind borne glacial silt from Ice Age deposits far to the north.

### VINTAGE OVERVIEW

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Leading up to harvest the 2009 vintage was one of the more challenging in a long time, however we feel very enthused about the quality of yet another fine Oregon vintage. Bud break arrived on April 15th, about 10 days later than normal. We then experienced a period of low temperatures coupled with high humidity during the last week of June and the first part of July putting the vines at risk of developing mold and mildew. Temperatures exceeding 105 degrees over several days during the last week in July caused a great deal of stress on the vines. Warm, but not hot weather in late September and early October extended the season, ensuring we harvested our Pinot Noir vineyards and other varieties at full maturity, with an excellent concentration of varietal flavors. It is an interesting fact that ultimately the timing of harvest was a little ahead of our long term average. Even more interesting, we finished the 2009 harvest on the same date we started the 2008 harvest. That gives you an appreciation of how much vintages can vary from year to year.

### FOOD PAIRINGS:

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Great as an aperitif or paired with appetizers such as rich pâté and soft and mild cheese such as chèvre and brie. Also goes well with a variety of summer foods such as Nicoise salad and grilled tuna.